

WELCOME!!

- To a resource for new and not so new school nutrition managers.
- To a monthly live link to the Bureau of Nutrition and Health Services.
- To a forum for you to ask questions and get answers.

HOUSEKEEPING

- Handouts posted on website
- All participants are muted.



• To ask a question, click on Questions & Answers

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THIS WEBINAR AND TRAINING DOCUMENTATION FOR USDA PROFESSIONAL STANDARDS

- Document the time you spend watching this webinar or other webinars presented by our Bureau.
- Documentation in handouts
- Learning Objectives for today are under Program Management (3200) and Human Resources and Staff Training (3400)

USDA PROFESSIONAL STANDARDS TRAINING OBJECTIVES FOR THIS WEBINAR

- Program Management (3200)
 Participants will be able to effectively manage staff and resources.
- Human Resources and Staff Training (3400)
 Participants will be able to implement human resources
 management practices through maintenance and
 familiarity with current personnel polices and procedures
 and support employees through training and retention
 strategies.

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- Sent to designated Authorized Representative and Food Service Director in IowaCNP
- Contact <u>patti.harding@iowa.gov</u> to receive these
- History for last 5 years on
- https://www.educateiowa.gov

Questions about Monthly Memos???

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Other

PROFESSIONAL STANDARDS-ANNUAL TRAINING Effective July 1, 2015

Table 1: Summary of Required Minimum Training for School Nutrition Employees

The first year (July 1, 2015-June 30, 2016) training requirements are lower: Director – 8 hours; Manager - 6 hours; All staff - 4 hours.

Annual Requirements*
12 hours
10 hours
6 hours
4 hours
One-half of training requirement for each job category

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PROFESSIONAL STANDARDS -HIRING STANDARDS

Effective July 1, 2015

RESOURCES FOR TRAINING

Iowa Professional Standards Web Page

USDA Professional Standards Web Page

• Links to USDA pages

Iowa Tracking Tools

- Iowa School Meals Tutorials Summary Documents
- Final rule
- Searchable database
- Links to Iowa Learning Tools
 USDA Tracking Tool and Education Events

Key Areas	Training Topics				
Nutrition – 1000	Menu Planning (1100)		_	 	
	Nutrition Education (1200) General Nutrition (1300)				
Operations – 2000	Food Production (2100)				
	Serving Food (2200)			 	
	Cashier and Point of Service (2300) Purchasing/Procurement (2400)				
	Receiving and Storage (2500)				
	Food Safety and Hazard Analysis and Critical Control Point	TRAINING TOPICS BY			
Administration – 3000	(HACCP) (2600) Free and Reduced-Price Meal Benefits (3100)	KEY AREA	_		
Auministration - 3000	Program Management (3200)				
	Financial Management (3300)	Use the learning objectives associated with these training areas to guide choices for training.			
	Human Resources and Staff Training (3400) Facilities and Equipment Planning (3500)				
Communications and	Communications and Marketing (4100)				
Marketing – 4000	Soliman near State and mannering (1199)				
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Questio	ns about Professional	Standards???	}		
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- Monthly memo update
- Background on the PLE Tool and School Meals Reimbursement
- How to complete the PLE Tool
- Additional Financial Matters in School Nutrition Programs
- Good background information for this webinar is <u>Financial Implications for School Nutrition</u> webcast

WHAT'S NEW IN SCHOOL NUTRITION FEBRUARY 22

Registration link on calendar OR Link on Education Events-Nutrition

HAVE FUN DOING GREAT THINGS FOR KIDS! JANUARY 25, 2016